

AMATOVINO

2022 Sangiovese 'fuime terra'

Just one tonne of Sangio picked for this small-batch beauty. What a tease!

Handpicked Yallingup fruit was destemmed to open bins for wild fermentation over 12 days. Basket-pressed to aged oak for 6 months maturation before October bottling, unfiltered, unfiltered.

Opens with trademark pencilly nose before hitting the high notes of red/blue fruits – cranberry, loganberry, sour cherry, sarsparilla. Savoury notes of herbal tea/chai, some eastern spice and a dash of aromatic florals.

Pencilly and fine tannins are the hallmark of great Sangio – you want to see them but you don't need them to dominate. Smooth textured palate, strawberry and spice, rhubarb and raisin, redskins and musk, tannins at the back. Easy...

Vegan Friendly

Tech

Harvest:	March 30th, 2022
Handling:	Handpicked, destemmed to open bin for fermentation.
Fermentation/ Pressing:	Wild ferment before basket-pressing to oak.
Maturation:	Aged on light lees in mature French oak for 6 months.
Bottled:	Unfiltered, unfiltered, October 2022
Alcohol:	13.3%
Wine Status:	Vegan / Organic (uncertified)
Production:	54 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam
Planted:	2001
Elevation:	50m
Region:	Margaret River

